

**PREPARATION OF JELLY CAKE CONTAINING MICROCAPSULE**

**Patent number:** JP3076543  
**Publication date:** 1991-04-02  
**Inventor:** KANEGAE MINORU; OKI TAKEO  
**Applicant:** MEIJI SEIKA KAISHA  
**Classification:**  
- **international:** A23L1/00; A23L1/06; A23P1/04; B01J13/02; A23L1/00;  
A23L1/06; A23P1/04; B01J13/02; (IPC1-7): A23L1/00;  
A23L1/06; A23P1/04; B01J13/02  
- **europen:**  
**Application number:** JP19890209602 19890815  
**Priority number(s):** JP19890209602 19890815

**Report a data error here**

**Abstract of JP3076543**

**PURPOSE:** To prepare a jelly cake capable of masticating in mouth even with microcapsule having a small particle diameter manifesting flavor not existed in the past and inducing a diversity of texture by mixing the microcapsule containing a flavorous substance with jelly dough.

**CONSTITUTION:** Microcapsule having <=3.5mm, preferably 1-3mm particle diameter is prepared from a microcapsule content solution containing a liquid or solid flavorous substance and a capsule film agent in a normal method. Then, said microcapsule is mixed independently with a prepared sol-like jelly dough and shaped, then solidified.

---

Data supplied from the **esp@cenet** database - Worldwide